

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	21	2 / 13 / 18		COCO TERRACE RESTAURANT	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	10:15 AM	1:20 PM	COCOS ISLAND DEVELOPMENT CORPORATION	
Investigation			C	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				170002105		PARCELS 283 COCOS ISLAND RESORT MERIZ	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
RESTAURANT				8	826-8697	2	3
				No. of Repeat Risk Factor/Intervention Violations			
				0			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Supervision					
1	IN	OUT			6
Person in charge present, demonstrates knowledge, and performance duties					
Employee Health					
2	IN	OUT			6
Management awareness: policy present					
3	IN	OUT			6
Proper use of reporting, restriction & exclusion					
Good Hygienic Practices					
4	IN	OUT	N/A	N/O	6
Proper eating, tasting, drinking, betelnut, or tobacco use					
5	IN	OUT	N/A	N/O	6
No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands					
6	IN	OUT	N/A	N/O	6
Hands clean and properly washed					
7	IN	OUT	N/A	N/O	6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed					
8	IN	OUT			6
Adequate handwashing facilities supplied & accessible					
Approved Source					
9	IN	OUT			6
Food obtained from approved source					
10	IN	OUT	N/A	N/O	6
Food received at proper temperature					
11	IN	OUT			6
Food in good condition, safe, and unadulterated					
12	IN	OUT	N/A	N/O	6
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
13	IN	OUT	N/A		6
Food separated and protected					
14	IN	OUT	N/A		6
Food contact surfaces: cleaned & sanitized					
15	IN	OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food					

Compliance Status			COS	R	PTS
Potentially Hazardous Food (TCS Food)					
16	IN	OUT	N/A	N/O	6
Proper cooking time and temperatures					
17	IN	OUT	N/A	N/O	6
Proper reheating procedures for hot holding					
18	IN	OUT	N/A	N/O	6
Proper cooling time and temperature					
19	IN	OUT	N/A	N/O	6
Proper hot holding temperatures					
20	IN	OUT	N/A		6
Proper cold holding temperatures					
21	IN	OUT	N/A	N/O	6
Proper date marking and disposition					
Consumer Advisory					
22	IN	OUT	N/A		6
Consumer Advisory provided for raw or undercooked foods					
Highly Susceptible Populations					
23	IN	OUT	N/A		6
Pasteurized Foods used; prohibited foods not offered					
Chemical					
24	IN	OUT	N/A		6
Food additives: approved and properly used					
25	IN	OUT			6
Toxic substances properly identified, stored, used					
Conformance with Approved Procedures					
26	IN	OUT	N/A		6
Compliance with variance, specialized process, and HACCP plan					

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Safe Food and Water					
27		Pasteurized eggs used where required			1
28		Water and Ice from approved source			2
29		Variance obtained for specialized processing methods			1
Food Temperature Control					
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33	X	Thermometer provided and accurate			1
Food Identification					
34		Food properly labeled: original container			1
Prevention of Food Contamination					
35		Insects, rodents, and animals not present			2
36		Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38	X	Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1

Compliance Status			COS	R	PTS
Proper Use of Utensils					
40		In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42		Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
Utensils, Equipment and Vending					
44	X	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45	X	Warewashing facilities: installed, maintained, used; test strips			1
46	X	Nonfood-contact surfaces clean			1
Physical Facilities					
47		Hot & cold water available, adequate pressure			2
48	X	Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed, facilities maintained			2
52	X	Physical facilities installed, maintained, and clean			1
53	X	Adequate ventilation and lighting; designated areas use			1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)	Date:
<i>J. Garcia</i> (Imperial Quinata)	2/13/2018
DEH Inspector (Print and Sign)	Follow-up (Circle one): YES NO
J. GARCIA EPHO 1 / J. CRUZ EPHO 1	2/23/18

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Division of Environmental Health

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ESTABLISHMENT NAME LOCO TERRACE RESTAURANT		LOCATION (Address) PARCELS 2 & 3 COCOS ISLAND RESORT MIERISO
INSPECTION DATE 2 / 13 / 18	SANITARY PERMIT NO. 17000 2105	PERMIT HOLDER COCOS ISLAND DEVELOPMENT CORPORATION

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
BAKED HAM / BUFFET LINE	142.0	CHICKEN KELAGUEN / BUFFET LINE	47.0
PANCIT / BUFFET LINE	145.0		
RAW CHICKEN / WALK-IN CHILLER	57.0		
COOKED CHICKEN / WALK-IN CHILLER	51.0		
HAM / WALK-IN CHILLER	38.5		
PORK / WALK-IN CHILLER	35.5		
RAW CHICKEN / WALK-IN CHILLER	44.0		
CURRY SAUCE / BUFFET LINE	51.0		
COOKED RICE / BUFFET LINE	59.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

A REGULAR INSPECTION WAS CONDUCTED BASED ON A COMPLAINT # 15-088, 17-025, 17-044, 18-025. THE COMPLAINTS INCLUDE: EMPLOYEES WORKING WITHOUT HAIR NETS & GLOVES; PRESENCE OF COCKROACHES & FLIES IN KITCHEN; GENERAL UNCLEANLINESS THROUGHOUT FACILITY; EMPLOYEES WORKING WITHOUT HEALTH CERTIFICATES; CHICKEN KELAGUEN IMPROPERLY COLD HELD ON BUFFET LINE. PARTIAL EVIDENCE OF COMPLAINTS DURING TIME OF INSPECTION (CHICKEN KELAGUEN IMPROPERLY COLD HELD). PREVIOUS INSPECTION CONDUCTED 5/10/10 (1QA).

THE FOLLOWING VIOLATIONS WERE OBSERVED:

8	NO HOT WATER PROVIDED THROUGHOUT FACILITY. HOT WATER SHALL BE PROVIDED TO PROMOTE PROPER HANDWASH HYGIENE.	2/23/18
14	MULTIPLE CUTTING BOARDS WITH DARK DISCOLORATION & DEEP GROOVES OBSERVED. ALL FOOD CONTACT SURFACES SHALL BE SMOOTH, NON-ABSORBENT & EASILY CLEANABLE, FOR THOROUGH CLEANING & SANITIZING.	2/23/18

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign) Masae Reimata	Date: 2/13/2018
DEH Inspector (Print and Sign) J. GARCA	Date: 2/13/18

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ESTABLISHMENT NAME COCO TERRACE RESTAURANT		LOCATION (Address) PARCELS 2&3 COCOS ISLAND RESORT, ME#12
INSPECTION DATE 2 / 13 / 18	SANITARY PERMIT NO. 170002105	PERMIT HOLDER COCOS ISLAND DEVELOPMENT CORP.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.		
20	PHF/TCS FOODS NOT PROPERLY COLD HELD AT PROPER TEMPERATURES OF 41°F & BELOW. (RAW & COOKED CHICKEN IN WALK-IN CHILLER / CHICKEN KILAGUEN) ALL PHF/TCS FOODS SHALL BE PROPERLY COLD HELD AT 41°F & BELOW TO PREVENT THE RAPID GROWTH OF BACTERIA. COS ITEMS DISCARDED.	COS
33	NO METAL-STEM TYPE THERMOMETER PROVIDED. A METAL-STEM TYPE THERMOMETER SHALL BE PROVIDED TO MONITOR INTERNAL TEMPERATURES OF PHF/TCS FOODS.	3/13/18
38	WIPING CLOTHS NOT STORED IN SANITIZING SOLUTION WHEN NOT IN USE. WIPING CLOTHS SHALL BE STORED IN SANITIZING SOLUTION WHEN NOT IN USE TO PREVENT BACTERIAL GROWTH & CROSS CONTAMINATION.	3/13/18
44	BAREWOOD CONTACT SURFACES OBSERVED THROUGHOUT FACILITY. FOOD & NONFOOD CONTACT SURFACES SHALL BE SMOOTH, NON-ABSORBENT & EASILY CLEANABLE TO PREVENT BACTERIAL GROWTH.	3/13/18
45	NO WAREWASHING TEST STRIPS PROVIDED FOR SANITIZING SOLUTION. TEST STRIPS SHALL BE PROVIDED TO ENSURE ACCURACY & EFFICACY OF SANITIZER STRENGTH.	3/13/18
46	RUST ACCUMULATION ON SHELVING IN KITCHEN. NON-FOOD CONTACT SURFACES SHALL BE MAINTAINED CLEAN TO PREVENT CONTAMINATION OF ALREADY CLEAN EQUIPMENT.	3/13/18

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Person in Charge (Print and Sign) (Masae Quinata)	Date: 2/18/2018
DEH Inspector (Print and Sign) J. CRUZ EPHO	Date: 2/13/18

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Division of Environmental Health

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ESTABLISHMENT NAME COLD TERRACE RESTAURANT		LOCATION (Address) PARCELS 2 & 3 COCOS ISLAND RESORT MARIANA
INSPECTION DATE 2/13/18	SANITARY PERMIT NO. 170002105	PERMIT HOLDER COCOS ISLAND DEVELOPMENT CORPORATION

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

48	NO MOP SINK PROVIDED. A MOP SINK SHALL BE PROVIDED FOR THE PROPER DISPOSAL OF WASTEWATER.	3/13/18
52	BROKEN TILES ON BUFFET COUNTER, CRACKED TILES/UNEVEN GROUT THROUGHOUT FLOOR. SEALS ON CHILLER DOORS IN DISREPAIR. ALL PHYSICAL FACILITIES SHALL BE MAINTAINED IN GOOD REPAIR TO PREVENT POTENTIAL PHYSICAL HAZARDS.	3/13
53	NO LIGHTING PROVIDED FOR WALK-IN CHILLER. ADEQUATE LIGHTING SHALL BE PROVIDED FOR PROPER VISIBILITY.	3/13/18
	PHOTOS TAKEN.	
	"A" PLACARD # 04681 REMOVED	
	"C" PLACARD # 01164 ISSUED.	
	PIC BRIEFED ON ABOVE.	
	ISSUED "LETTER OF WARNING".	
	ISSUED "REINSPECTION REQUEST FORM".	

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Person In Charge (Print and Sign) (Mase Quinata) Date: 2/13/2018
DEH Inspector (Print and Sign) J. GARCIA EPH01 / J. CRUZ EPH01 Date: 2/13/18